THE
BRASSERIE

Warm Flatbread \& Hummus vo Homemade Focaccia \& Oils vo

STARTERS
Charcuterie Board
Selection of cured meats, olives, marinated peppers \& aubergine, rocket, focaccia bread

Mezze Sharing Platter
(for two to share) $\mathbf{V}$ बनo
Hummus, baba ghanoush, stuffed vine leaves, olives, grilled flatbread, halloumi, tomatoes

Crispy King Prawns
Smoked paprika mayonnaise, spring onion, chilli
Jerusalem Artichoke Risotto $\boldsymbol{G B}$ veo
(Available as a main $£ 16$ )
Toasted pumpkin seeds, artichoke crisps, parsley oil
Chicken Liver Parfait $\mathbf{~}=\mathbf{0}$
Warm ciabatta, fig \& apple chutney
Leek \& Potato Soup $\boldsymbol{v}$
Stilton fritter, toasted pine nut oil

SIDES
French Beans 주
Tossed in seasoning \& olive oil
Wilted Spinach va $\boldsymbol{\sim}$
With roasted garlic
Buttered New Potatoes $\boldsymbol{\nabla}$ बР
Crispy French Fries vo $\boldsymbol{\text { © }}$
$£ 5$ Marinated Mixed Olives जब
$£ 5$
Toasted Almonds \& Cashew Nuts vo $\boldsymbol{\top}$
$£ 4$
£4

MAINS
Duo of Duck
Duck breast, duck leg bon bons, celeriac fondants,
celeriac puree, cherry gel, duck red wine jus $£ 22$
Roasted Chicken Breast $\boldsymbol{\top} \boldsymbol{\square}$
Lyonnaise potatoes, charred shallot, chestnut mushroom sauce, roasted garlic, wilted spinach $£ 18$

Brasserie Burger vao बनo
Bacon jam, Swiss cheese, gourmet burger bun, lettuce, gherkin, tomato, served with fries

Warm Quinoa Salad vg
Roasted vegetables, tahini dressing, baba ghanoush, pea shoots

Open Steak Sandwich $\boldsymbol{\sigma}=0$
Sirloin steak, grilled ciabatta, caramelised balsamic shallots, crème fraiche, rocket, parmesan shavings $£ 14$

Battered Cod \& Chips
Crispy French fries, tartare sauce, pea purée, lemon $£ 16$
Pan Fried Salmon $\boldsymbol{\top}$
Buttered new potatoes, peas, chorizo,
white wine cream sauce
£ 19
Pumpkin Squash Ravioliv
Brown butter sauce, roasted butternut, pecorino,
toasted pecans, crispy sage

Portobello mushroom, salad leaves, crispy
French fries, brandy peppercorn sauce
$£ 17$

$£ 30$
$\mathbf{V}$ vegetarian $\mathbf{V O}$ vegetarian option on request $\mathbf{V E}$ vegan $\mathbf{V G O}$ vegan option on request $\boldsymbol{\sigma} \boldsymbol{\sigma}$ gluten free $\boldsymbol{\sigma} \boldsymbol{\sigma} \boldsymbol{O}$ gluten free option on request

## THE BRASSERIE

ONE WARWICK PARK

## DESSERT MENU

DESSERTS
Rose \& Orange Polenta Cake vRosewater cream, toasted pistachios£8
Warwick Park Cheesecake v
Berry gel, berry compote ..... £8
Warm Chocolate Brownie $\boldsymbol{\nabla}$ ©下o
Vanilla ice cream or sorbet ..... $£ 7$
Sticky Toffee Pudding $\boldsymbol{V}$
Vanilla ice cream, salted caramel sauce
ce Cream \& Sorbet Selection $\mathbf{v}$ बア3 scoops (Ask server for daily selection)$£ 4$
Cheese \& Biscuits $\boldsymbol{\sigma}=$Selection of cheeses, grapes, celery,tomato chutney \& artisan biscuits$£ 9$

## HOT DRINKS

| Americano/Filter | $£ 2.95$ |
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| Latte | $£ 3.10$ |
| Cappuccino | $£ 3.10$ |
| Flat White | $£ 3.10$ |
| Macchiato | $£ 2.60$ |
| Mocha | $£ 3.40$ |
| Espresso | $£ 2.40$ |
| Double | $£ 2.95$ |
| Single | $£ 2.95$ |
| Pot of English Breakfast Tea |  |
| Pot of Loose Leaf Herbal Tea |  |

Dairy free milk alternatives available on request

